



Fashionably
Early Menu
\$20.5

Available
Monday-Friday
3-5pm
Saturday-Sunday
4-5pm

*Sunday 1/2 price bottles of
wine under \$100 & 25% off
Bottles over \$100*

FIRST COURSE (choice of)

LOBSTER BISQUE
SPICY CREOLE GUMBO
CAESAR SALAD grated parmigiano reggiano, croutons, asiago crisp
BABY GREENS watercress, feta toasted pine nuts dried cherries, honey balsamic vinaigrette

MAIN ENTREE (choice of)

PRETZEL CRUSTED TROUT frisee, haricot vert, Yukon gold potatoes, bacon, whole grain mustard vinaigrette

GRILLED ATLANTIC SALMON with two seasonal sides

PETITE FILET WITH FRIED SHRIMP (ADD \$5)
OR CRAB CAKE (ADD \$5) with two seasonal sides

GRILLED RAINBOW TROUT with two seasonal sides

SEASONAL SIDES

GRILLED ASPARAGUS WITH TOMATO-BASIL CRUDA
APPLE & CELERY ROOT SLAW
LOBSTER MAC N'CHEESE (ADD \$3.5)
FRENCH FRIES
WHIPPED YUKON GOLD POTATOES
PARMESAN-HERB ROASTED POTATOES
CHEF'S CHOICE FRESH VEGETABLE

DESSERTS \$2.5

CARROT CAKE
MIXED FRESH BERRIES
CHOCOLATE LAVA CAKE
FROZEN FLAVORS
APPLE CROUSTADE
VANILLA BEAN CRÈME BRULEE
COOKIE BOX

